

# Apple-Honey Crisp

Meal Components: Fruits, Grains

Desserts, C-02A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole wheat/enriched flour	14 oz	3 1/4 cups	1 lb 12 oz	1 qt 2 1/2 cups	1. For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cinnamon, nutmeg (optional), salt, and margarine. Mix until crumbly. Set aside for step 6.
Rolled oats	9 oz	3 cups 2 Tbsp	1 lb 2 oz	1 qt 2 1/4 cups	
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Rolled wheat	9 oz	3 cups	1 lb 2 oz	1 qt 2 cups	
Brown sugar, packed	15 oz	2 cups	1 lb 14 oz	1 qt	
Brown sugar, packed	15 oz	2 cups	1 lb 14 oz	1 qt	
Ground cinnamon	15 oz	2 cups	1 lb 14 oz	1 qt	
Ground nutmeg (optional)		1 Tbsp 1 1/2 tsp		3 Tbsp	
Salt		1/2 tsp		1 tsp	

Canned unsweetened sliced apples, solid packed, with juice	6 lb 4 oz	3 qt 2/3 cup (1 No. 10 can)	11 lb 2 oz	1 gal 2 1/2 qt (2 No. 10 cans)	<b>2.</b> For filling: Drain apples, reserving juice. For 50 servings, add enough water to juice to make 1 1/2 cups liquid. For 100 servings, add enough water to juice to make 3 cups liquid. Set liquid aside for step 5.  <b>3.</b> Place 5 lb 9 oz (2 qt 3 3/4 cups) apples into each steamtable pan (12" x 20" x 2 1/2"). For 50 servings, use 1 pan. For 100 servings, use 2 pans.
Honey	10 oz	3/4 cup 2 Tbsp	1 lb 4 oz	1 3/4 cups	<b>4.</b> Spread 10 oz (3/4 cup 2 Tbsp) honey, 1 1/2 tsp cinnamon, and 1/4 cup lemon juice over apples in each pan. Stir to combine.
Ground cinnamon		1 1/2 tsp		1 Tbsp	
Frozen lemon juice concentrate, reconstituted		1/4 cup		1/2 cup	<b>5.</b> Pour 1 1/2 cups liquid over apples in each pan  <b>6.</b> Sprinkle 3 lb 6 oz (approximately 2 qt 1 cup) topping evenly over apples in each pan.  <b>7.</b> Bake until topping is browned and crisp: Conventional oven: 425° F for 35-45 minutes Convection oven: 350° F for 25-35 minutes  <b>8.</b> Cool. Cut each pan 5 x 10 (50 pieces per pan).

Notes

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Serving	Yield	Volume
1 piece provides $\frac{1}{4}$ cup of fruit and $\frac{3}{4}$ oz equivalent grains.	<b>50 Servings:</b> about 10 lb 6 oz	<b>50 Servings:</b> 1 steamtable pan
	<b>100 Servings:</b> about 20 lb 12 oz	<b>100 Servings:</b> 2 steamtable pans